

Abstract

Nowadays, fruit juices are very popular with consumers. Guava Juice is one of the popular fruit juice products. Consumers prefer to drink clear fruit juice, so clear guava juice development is a subject of much research in order to please consumers. One of the problems concerning is that the juice storage period is very short. Therefore guava juice is kept in the form of syrup to provide a longer shelf-life. In clear guava juice production, a pectinase enzyme was added at a concentration of 0.01% and 0.02% at a temperature of 50°C, 55°C, and 60°C. Holding time of 1, 2, and 3 hours with shaking use also employed to improve % yield and clearness of juice. Sugar was added into the juice to 46°Brix to produce guava syrup and served to the consumer with soda so that syrup : soda ratio was equal to 1 : 3. It was found that the best one was the Sarie guava syrup that was produced by using a pectinase concentration of 0.02% at 50°C for 3 hours giving a yield and turbidity of 73% and 0.263 respectively.